



Celebrating 22 years as Fifth Avenue's best Italian restaurant!

PRIMI

TUSCAN BEAN SOUP (1995)

With Fresh Clams, Tomatoes And Escarole 8.5

ROASTED BEETS

Sorrento Citrus "Jam", Panna Fresca,
Candied Walnuts, Citrus Micro Greens 12.5

CREPELLE (1998)

Ricotta Cheese, Sweet Basil And Roasted Eggplant in a Freshly Made Crepe With Sauce Marinara 8.5

RAVIOLI DI CASA (1995)

Homemade Butternut Squash Ravioli
In A Sauce Of Sautéed Prosciutto, Tomato, Toasted Walnuts and Lemon 12.7

SHORT RIB MEAT BALLS

Tomato Sugo, Sunchoke Passatini, Drizzled Vincotto 12.9

PENNE AI GAMBERI (1997)

Penne Pasta, Shrimp, Arugula, Sun-Dried Tomatoes, Citrus Sauce, Grated Romano Cheese 12.5

BLACK MUSSELS (1995)

Sautéed Roma Tomatoes, Garlic, Parsley, Hearts Of Artichoke 14.5

FRIED CALAMARI

With Gulf Shrimp, Zucchini And Cherry Peppers, Marinara, Citrus Aioli 13.9

PEPPERCORN SEARED TUNA,

Sicilian Caponata, Young Arugula, Tomato Citrus Jus 14.5

INSALATE

MIXED CITRUS GREENS

Arugula, Garden Picked Herbs, Heirloom Tomato, Kalamata Olive and Sunflower Seeds
Ask Your Server About Tonight's Dressings. 10.2

GARDEN TOMATO SALAD

Mixed Baby Greens, Roasted Onions, Gorgonzola Cheese, Pine Nuts, Balsamic Dressing 11.2

FRESH CUT ROMAINE

Dandelion Greens, Petite Lettuces, Black Pepper-Caesar Dressing, Fresh Tomato, Olives And Green Onion 10.5

MELON WITH PROSCIUTTO

Fresh Figs, Micro Citrus Greens, Balsamic 13.5

BUFFALO MOZZARELLA

Beefsteak Tomatoes, Basil, Extra Virgin Olive Oil 16.5

FRESH BURRATA CHEESE

Crushed Tomatoes, Basil Pesto Aioli, Sicilian Olives, Single Vineyard Virgin Oil 17.9

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
PZDinner11.30.17

SIGNATURE PASTAS

RIGATONI ARRABBIATA (2006)

With "Sunday Gravy", Pulled Beef, Basil And Parmigiana 24.9

LINGUINI

Little Neck Clams, Roasted Cherry Tomatoes, "Verdi" Single Vineyard Olive Oil, Garlic, Micro Parsley 29.5

FIDELINI

Jumbo Lump, Blue Crab, King Crab, Spiced Marinara, Basil, Toasted Ciabatta Crumbs 32.5

SPAGHETTINI GAMBERI FRA DIAVOLO (2008)

Thin Spaghetti Tossed With Gulf Shrimp In A Slightly Spicy Tomato Sauce With Garlic, Trebbiano Wine, Hearts Of Artichoke And Spinach 31.0

PAPPARDELLE WITH WILD BOAR BOLOGNESE

Roasted Balsamic Onions, Garden Picked Oregano 26.5
(traditional beef bolognese available upon request)

HOMEMADE CHEESE RAVIOLIS (1999)

Ricotta, Fresh Tomato Marinara, Parmesan, Basil
small 13.9 // large 27.5

ANGEL HAIR PASTA (1997)

Citrus Butter, Fresh Tomatoes, Garlic, Mozzarella Bocconcini, Sweet Basil 22.4

Chicken +5.0 | Shrimp +6.5

LASAGNA AL VEGETALI (1995)

Layers Of Fresh Vegetables With Roasted Tomatoes, Ricotta, Portabello Mushrooms, Spinach, Fennel, Sauteed Eggplant, Garden Squash. Topped With Pumpkin Seeds And Basil 23.9

TORTELLONI (2002)

Sweet Sausage, Roasted Peppers And Homemade Short Rib Meatballs Tossed In A Homemade Marinara With Ricotta Stuffed Pasta And Parmesan Cheese 25.9

BUCCATINI

Fresh Whole Lobster, Heirloom Tomato Broth, Sicilian Olives, Basil, Chili Oil 39.5

FREDDO! (2005)

Fettucini Tossed In A Classic Sauce Of Reduced Cream And Black Pepper 22.5

Prosciutto & Peas +3.0 | Chicken +5.0 | Shrimp +6.5

VITELLO

VITELLO "DEL PRETE" (2007)

Sautéed Veal Scallopini, Italian Long Peppers, Homemade Sweet Fennel Sausage, Broccoli Rabe, Strozzapreti 29.5

VEAL PICCATA (2001)

Scallopini Of Veal With A Light Pinot Grigio Sauce Accented With Fresh Lemon And Tossed Linguini 29.5

VEAL MARSALA (2003)

Veal Scallopini, Wild Mushroom-Marsala Wine Sauce, Tossed Linguini 29.5

VEAL ITALIAN MEATLOAF (1995)

With Parmesan Whipped Potatoes And Barolo Wine "Gravy" 24.5

PESCE

GROUPEL PICCATA

Black Grouper, Sautéed Garlic, Lemon, Capers, White Wine, Three Garlic Linguini, Roasted Tomatoes 39.5

TONNO

Grilled Tuna, Spiced Tomato-Basil Citrus Sauce, Crushed Red Chili Flakes, Lemon, Olive Oil Tossed Tagliolini* 34.5

SALMONE

Seared Salmon, Butternut Squash, Cavatelli, Kale, Brown Sugar Butter Sauce with Praline Bacon and Tossed Citrus Greens 28.5

SEA BASS PIRATA (2009)

Roasted Sea Bass
With Shrimp, Clams, Mussels And Soft Polenta 48.5

ENTREES

TUSCANO

Peppercorn Seared 12oz. Ny Strip Steak With Sauteed Portobellos, Marsala Wine Sauce And Drizzled Balsamic Served With Crispy Potatoes And Grilled Red Onions* 38.5

MANZO (1999)

Grilled 7oz. Filet Of Beef, Gorgonzola-Parmesan Cheese Crust, Black Pepper Demi, Roasted Whole Garlic, Sautéed Fresh Spinach and Radicchio, Cherry Pepper Potatoes* 42.0

PARMIGIANA

Panko Parmesan Chicken Breast Stuffed With Black Pepper Ricotta with Fresh Tomato Suga, Tossed Linguini, Lemon and Arugula 26.5

GRANDE BISTECCA

16oz. Grilled Bone In Ribeye with an Espresso and Brown Sugar Sugo, Parmesan Whipped Potatoes, Roasted Cipollini Onions* 44.0

OSSO BUCCO PAZZO! (2004)

Roasted Veal Shank with Grilled Vegetable Risotto, Marsala Jus 52.0

CHICKEN AQUA LIMONE (2010)

Scallopini of Chicken, Fresh Citrus, Cherry Peppers, Parmesan Smashed Potatoes 24.5

BERKSHIRE BONE-IN PORK CHOP

With Rosemary, Lemon, Cherry Peppers, Crispy Potatoes, Sautéed Spinach, Marsala Wine Demi* 38.0

BALSAMIC GLAZED SHORT RIB

with Freshly Made Giant Ricotta Raviolis, Balsamic Tomato Sugo, Citrus Foam 47.5